

HAPPY
BIRTHDAY



Cookie Monster



Cookie Monster
with Greeting Card



Cookie Monster
with Gift

Suggested tips and colors on

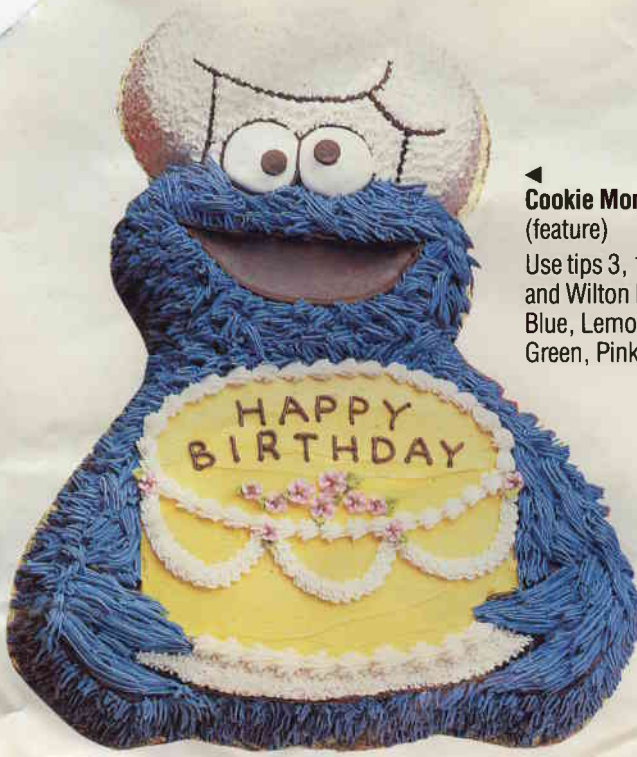


Cookie Monster

This sharp cookie bakes up batches of fun for any occasion.

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mixes and other cake decorating accessories.

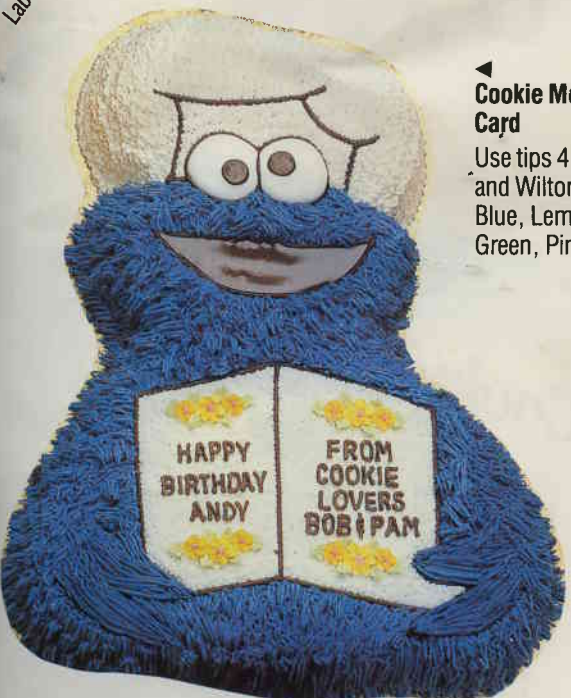
For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.



◀ **Cookie Monster with Cake**
(feature)

Use tips 3, 16, 225, 233, 352 and Wilton Icing Colors Royal Blue, Lemon Yellow, Leaf Green, Pink and Brown.

Label No. 1823-4924



◀ **Cookie Monster with Greeting Card**

Use tips 4, 16, 225, 233, 352 and Wilton Icing Colors Royal Blue, Lemon Yellow, Leaf Green, Pink and Brown.



▶ **Cookie Monster with Gift**

Use tips 4, 16, 225, 233 and Wilton Icing Colors Royal Blue, Lemon Yellow, Leaf Green, Pink and Brown.



Instructions for Baking & Decorating Cookie Monster with Cake Pan

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.
IN ADDITION, to decorate cakes you will need:

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 4, 16, 225, 233, 352
- Wilton Icing Colors in Royal Blue, Lemon Yellow, Leaf Green, Pink, Brown
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- Alternate idea also uses three store-bought chocolate chip cookies
- Cornstarch, light corn syrup



Wilton Method Cake Decorating Classes
Call: 800-942-8881

Wilton Industries, Inc.
Woodridge, IL 60517
www.wilton.com

Stock No. 2105-4927

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To Decorate Cookie Monster With Cake

You will need Wilton Icing Colors in Royal Blue, Lemon Yellow, Leaf Green, Pink, Brown; tips 4, 16, 225, 233, 352. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1 1/2 cups blue
- Tint 1/4 cup pink
- Tint 1/2 cup yellow (thin with 2 teaspoons light corn syrup)
- Tint 1/4 cup green
- Tint 1/4 cup brown
- Reserve 3/4 cups white

WITH PINK AND BROWN ICING

- Use tip 225 and "To Make Drop Flowers" directions to make 15 pink drop flowers with tip 4 dark brown dot centers. Let dry

WITH THINNED YELLOW ICING

- Use spatula and "Icing Smooth With A Spatula" directions to ice "birthday cake" smooth

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline hat, eyeballs, mouth, "birthday cake" and hands
- Use tip 4 and "To Pipe-In" directions to pipe in mouth (smooth with finger dipped in cornstarch)

WITH WHITE ICING

- Use tip 4 and "To Pipe-In" directions to pipe-in whites of eyes (smooth with finger dipped in cornstarch)
- Use tip 16 and "To Make Stars" directions to cover hat and "birthday cake" plate
- Use tip 16 and "To Make Zigzag Garlands" directions to make zigzag garlands on "birthday cake"
- Use tip 16 and "To Make Shells" directions to edge top and bottom "birthday cake" borders

WITH BROWN ICING

- Use tip 4 and "To Make Dots" directions to make pupils (flatten and smooth with finger dipped in cornstarch)
- Use tip 4 and "To Print" directions to print message on "birthday cake"

WITH BLUE ICING

- Use tip 233 and "To Make Pull-Out Fur" directions to cover face, hands and body

WITH GREEN ICING

- Use tip 352 and "To Make Leaves" directions to pipe leaves on flowers

Bake Easy™

Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. 702-6018



Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan — Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz. 702-6016

